

# WALTER'S

STEAKHOUSE



## ~ DESSERTS ~

(made on premise)

CHEESE CAKE	6.95
CHOCOLATE MOUSSE CAKE	7.95
CHOCOLATE BOURBON PECAN PIE	8.95
UPSIDE DOWN APPLE PIE	8.95
KEY LIME PIE	7.95
BROWNIE SUNDAE	6.95
CRÈME BRÛLÉE	7.95
BANANAS FOSTER	8.95

## DRAFT beer

Stella 7.00	Hazy O 7.00
Yuengling 6.00	Yards Pale Ale 7.00
Founders Porter 7.00	Woodchuck Cider 7.00
Dogfish 60min 7.50	
Sam Adams Octoberfest 7.50	



## ~ WHITE WINE BY THE GLASS ~

PINOT GRIGIO	10.00
CHARDONNAY	8.50
SAUVIGNON BLANC	9.50
RIESLING	8.50
WHITE ZINFANDEL	7.50
PROSECCO SPLIT	10.00
CHAMPAGNE SPLIT	9.50
STRAWBERRY PROSECCO	9.50

## ~ RED WINE BY THE GLASS ~

PARDUCCI PETITE SIRAH	10.00
CHATEAU SMITH CABERNET SAUVIGNON	12.00
CHATEAU BELLEVUE PEYCHARNEAU BORDEAUX	14.50
CHAD PINOT NOIR	12.00
SANTA RITA MERLOT	8.00
ANTIGAL MALBEC	10.50
GNARLEY HEAD ZINFANDEL	10.00

## ~ BOTTLED WATER ~

PUREZZA STILL	1 LITER	6.50
PUREZZA SPARKLING	1 LITER	6.50

## ~ COFFEE ~

FRESH-GROUND ESPRESSO OR CAPPUCCINO	3.50
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## ~ BOTTLED BEERS ~

MICHELOB ULTRA	4.50
MILLER LIGHT	4.50
AMSTEL LIGHT	5.00
CORONA	4.50
BUDWEISER	4.50
HEINEKEN	5.50
ATHLETIC N/A	4.50
SAM ADAMS LAGER	5.50
SIERRA NEVADA PALE ALE	6.50
SAM SMITH OATMEAL STOUT	7.00
LAGUNITAS IPA	6.25
STRONGBOW CIDER	6.00
COORS LIGHT	4.50

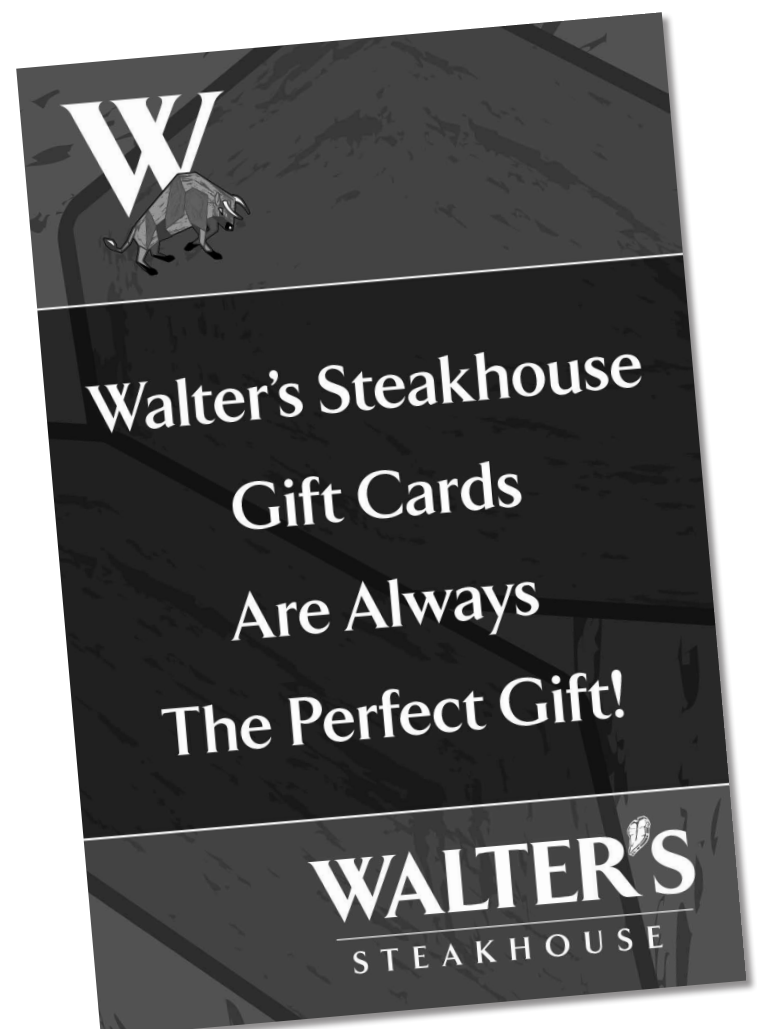
## BANQUET Rooms

~ PERFECT FOR EVERY OCCASION ~



- Award winning Prime Rib and Steaks
- Outstanding Wine list
- Hosting up to 60 people
- Enclosed rooms for productive meetings
- On site Audio/visual

**Luncheon & Dinner events**



Sharing an entrée is an additional \$6.95 and includes your garden salad and choice of potato. \* A 20% gratuity will be added to parties of 6 or more. There is a risk with consuming raw or under cooked proteins. If you have chronic illness of the stomach, liver, blood or have an immune disorder you are at greater risk of serious illness. PLEASE BE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE.



## CHEF'S CHOICES

### Filet Edmund – 48.<sup>95</sup>

Modern surf and turf with mignonettes of filet in a mushroom demi served with fresh jumbo lump crab meat in a savory béarnaise sauce.

### New York Strip Special – 46.<sup>95</sup>

With Hotel butter, roasted red pepper jous and mashed potatoes

### Steak Anna Special – 46.<sup>95</sup>

Grilled/sliced new york strip with shitake mushrooms, tomatoes in brandy cream sauce.

## PRIME RIB cuts:

Enjoy the sweetest and most juicy prime rib ever! We use the finest angus beef, aged 21 days & slow roasted.

**Petite** – 10oz – 43.<sup>95</sup>    **King** – 24oz – 51.<sup>95</sup>  
**Queen** – 14oz – 46.<sup>95</sup>    **Adams** – 34oz – 61.<sup>95</sup>

**Chuck Side** – rich marbling with a kernel of fat  
**Sirloin Side** – tighter trim, less fat

### ~ APPETIZERS ~

<b>ANNAPOLIS CRAB DIP</b>	12. <sup>95</sup>
<b>CRAB STUFFED MUSHROOMS</b>	15. <sup>95</sup>
<b>MARYLAND CRAB CAKE (1)</b>	19. <sup>95</sup>
~With spicy remoulade coleslaw	
<b>SHRIMP COCKTAIL</b>	12. <sup>95</sup>
<b>STICKY FIRE SHRIMP (3)</b>	12. <sup>95</sup>
~Battered & deep fried tossed with a jalapeño orange glaze	
<b>CALAMARI</b>	14. <sup>95</sup>
<b>CHEESE BOARD</b>	17. <sup>95</sup>
<b>BOURBON MEATBALLS</b>	7. <sup>95</sup>
~ Simmered in bourbon and tomato	
<b>CHEESESTEAK EGG ROLLS</b>	8. <sup>95</sup>
~With Spicy Ketchup	
<b>SLOW ROASTED PORK BELLY</b>	14. <sup>95</sup>
~served over Naan bread and arugula with roasted peppers and raspberry molasses	
<b>FRENCH ONION SOUP</b>	8. <sup>95</sup>

### ~ SALADS ~

<b>GOAT CHEESE SALAD</b>	6. <sup>95</sup>
~With spinach, strawberry and raspberry vinaigrette	
<b>ROASTED APPLE, CRANBERRY &amp; QUINOA SALAD</b>	6. <sup>95</sup>
~with squash, kale, quinoa, craisins, apple, red onions, pecans and feta tossed with a honey/lemon vinaigrette	
<b>CLASSIC WEDGE</b>	5. <sup>95</sup>
<b>CAESAR SALAD</b>	6. <sup>95</sup>
<b>TOMATO MOZZARELLA</b>	6. <sup>95</sup>
Substitute your Garden Salad with one listed above – add \$3. <sup>00</sup>	

### ~ SIDE DISHES ~

<b>CREAMED SPINACH</b>	3. <sup>95</sup>
<b>SKILLET MUSHROOMS</b>	4. <sup>50</sup>
<b>BROCCOLI</b>	3. <sup>95</sup>
<b>ASPARAGUS</b>	5. <sup>50</sup>
<b>GREEN BEANS AND CARROTS</b>	5. <sup>95</sup>
<b>CARAMELIZED ONIONS</b>	3. <sup>95</sup>

## SANDWICHES UNDER \$24

(INCLUDES FRIES)

**COCONUT CRAB CAKE – 19.<sup>95</sup>**  
Mango arugula salad and sweet chili mayo

**RIBLICIOUS SHORT RIB – 22.<sup>95</sup>**  
with southern slaw, pickled jalapenos, devil sauce and sweet potato fries

**PRIME RIB – 23.<sup>95</sup>**  
Award-winning, slow-roasted prime rib on a fresh onion roll with creamed horseradish sauce

**RICK'S MASTER BURGER – 15.<sup>95</sup>**  
with bacon, pepper jack cheese, onions, chipotle mayo

### ~ BEEF ENTRÉES ~

Entrées include garden salad, fresh baked bread and potato

<b>DELMONICO</b>	14 oz 46. <sup>95</sup>
~Well Marbled for Flavor and Aged for Tenderness.~	
<b>FILET</b> ~The Most Tender of All Cuts.~	6 oz 43. <sup>95</sup>
	8 oz 47. <sup>95</sup>
	12 oz 52. <sup>95</sup>
<b>NEW YORK STRIP</b> ~A Great Beefeaters' Steak.~	11 oz 44. <sup>95</sup>
	16 oz 49. <sup>95</sup>
<b>PORTERHOUSE</b>	22 oz 53. <sup>95</sup>
<b>HERB CRUSTED ROSEMARY LAMB</b>	48. <sup>95</sup>
~Grilled with rosemary, thyme and parsley in a white wine sauce	

### ~ STEAK ACCOMPANIMENTS ~

<b>JAVA SPICE CHAR CRUSTED</b>	3. <sup>95</sup>
<b>AU POIVRE</b>	3. <sup>95</sup>
<b>BLEU CHEESE CRUMBLES</b> with Caramelized Onions	5. <sup>95</sup>
<b>OSCAR TOP</b>	19. <sup>95</sup>
<b>CRAB IMPERIAL TOP</b>	19. <sup>95</sup>
<b>BÉARNAISE</b>	4. <sup>50</sup>

### ~ FISH & POULTRY ENTRÉES ~

<b>SURF &amp; TURF</b>	57. <sup>95</sup>
<b>LOBSTER TAILS</b>	56. <sup>95</sup>
<b>CRAB IMPERIAL</b>	40. <sup>95</sup>
~Jumbo lump crabmeat folded into a rich, creamy Imperial sauce	
<b>MARYLAND CRAB CAKES (2)</b>	41. <sup>95</sup>
~With spicy remoulade coleslaw	
<b>STICKY FIRE SHRIMP (6)</b>	36. <sup>95</sup>
~Battered & deep fried tossed with a jalapeño orange glaze	
<b>SALMON</b>	33. <sup>95</sup>
<b>CHILEAN SEA BASS</b>	41. <sup>95</sup>
~With butternut squash puree, grilled asparagus and red pepper jam	
<b>OVEN-BAKED CHICKEN PARMESAN</b>	25. <sup>95</sup>
~Over linguine pasta, breaded then baked in tomato sauce, topped with mozzarella cheese	

### ~ PASTA ENTRÉE ~

<b>SEAFOOD TUSCAN PASTA</b>	38. <sup>95</sup>
~Shrimp, crabmeat, spinach, tomatoes and garlic in brandy cream sauce tossed with linguine pasta	

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